



John A. Irwell & Co.

# DINNER



CONSOMME SEVIGNE

ENGLISH MOCK TURTLE

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BOILED SALMON, WITH PEAS, HOLLANDAISE SAUCE

SLICED TOMATOES

OLIVES

POTATOES CHATEAU

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BOILED—OX TONGUE, SAUCE PIQUANT

CAPON, WITH PORK, SAUCE TOULOUSE

ROAST—RIBS OF BEEF, DISH GRAVY

VERMONT TURKEY, CRANBERRY SAUCE

SPRING LAMB, MINT SAUCE

GREEN GOOSE, GOOSEBERRY SAUCE

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CHICKEN PIE

FILET OF BEEF, LARDED, A LA MIRABEAU

SMALL PATTIES OF SWEETBREAD, POMPADOUR

QUEEN FRITTERS, MARRQUISE

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ROMAN PUNCH

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BROILED QUAIL ON TOAST

LETTUCE, FRENCH DRESSING

ORANGE MARMALADE

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CHICKEN SALAD

COLD SLAW

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BOILED AND MASHED POTATOES

BOILED RICE

STEWED TOMATOES

BOSTON MARROW SQUASH

GREEN PEAS

NEW STRING BEANS

FRESH ASPARAGUS, A LA CREME

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WEBSTER PUDDING, BRANDY SAUCE

APPLE PIE

LEMON PIE

ANGEL CAKE

STRAWBERRY SHORTCAKE

MACAROONS

CHARLOTTE RUSSE

SHERRY WINE JELLY

VANILLA ICE CREAM

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ORANGES

BANANAS

PRESERVED GINGER

MAPLE SUGAR

WATERMELON

ASSORTED NUTS

RAISINS

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AMERICAN AND ROQUEFORT CHEESE

BENT'S WATER CRACKERS

COFFEE